



PASTRY & OUT-OF-HOME
CONSUMPTION
PRODUCTS



Turkey's oil Turyağ since 1916

Turyağ, which is the continuation of a small rendering plant established in Turan district of İzmir in 1916, made investments in the production of vegetable margarine in the 1920s and introduced the first vegetable margarine to the market in 1932. Turyağ margarine, prepared untouched, was also met with great interest by consumers.

At the end of the 1930s, it was exporting about 500 tons of olive oil and 2500 tons of pulp per year. Continuing to invest despite the Second World War, Turyağ continued to meet all the needs of the army and boarding schools for vegetable oil and machine oil during the war years, as well as rapidly increasing its product range.

Turyağ, whose central office is moved to Istanbul in 1996, moved its production facility from İzmir Turan district to its modern facilities in Balıkesir in 2008.

In 2011, Turyağ was awarded a medal by the Food and Agriculture Organization of the United Nations (FAO) on the occasion of World Food Day.

Turyağ, one of the leading vegetable oil producers in our country, was taken over by the global food company Cargill in 2014, with its industrial and liquid oil brands, integrated facilities, sales, and marketing organization.

Cargill Around the World

Cargill operates in the food, agriculture, finance, and industrial product sectors with 155 thousand of employees located in 70 countries. Continuing its efforts with the aim of contributing to the safe, responsible, and sustainable nutrition of the world, Cargill works to create value with all its stakeholders by combining its 155 years of experience with new technologies and insights and sharing it with farmers, customers, local governments and the communities we live in wherever it operates. In line with the United Nations' Sustainable Development Goals, it aims to touch the lives of 10 million farmers and reduce carbon emissions by 10% by spreading sustainable agriculture practices and education in the world by 2030. For more information you can visit www.cargill.com.

Cargill in Turkey

Cargill, which started its activities in Turkey in the 1960s, operates in the food, bioindustrial, and animal nutrition sectors. In addition to the Turkish central office opened in Istanbul in 1992, it provides services with a total of 670 employees in its production facilities located in Bursa, Balıkesir, Kocaeli, and Sakarya, as well as offices in Adana and Ankara. With the addition of the Middle East and North Africa in 2014 and Sub-Saharan Africa in 2018, Turkey became the administrative center of the region which includes the Middle East, Turkey, and Africa (META). As of 2021, with the connection of the food components business line of Cargill India to the META region, Cargill Turkey undertook the management of a region with a population of close to 3 billion. For more information you may visit www.cargill.com.tr.

www.turyag.com.tr
www.cargill.com.tr

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Maestro

Special for chiefs looking for more in taste

A delicious margarine that you can use in all yeast products, especially in pastries, sweet-salty special cookies, and patisserie cakes.

Areas of Use:

It can be used in all yeast products, sweet and savory special cookies and easter bun, especially pastry.


Oil Properties:

- The final product used by Turyağ® MAESTRO melts very easily in the mouth and disperses, allowing the taste to be felt very well.
- It is easy to digest with the high amount of coconut oil and medium-chain fatty acids it contains. It has many beneficial aspects from high cholesterol levels to fat burning, from heart health to skin and hair health.
- Thanks to its recipe, it makes a soft and porous final product structure and provides extra crispness to the products.

 **Shelf Life**
6 Months

 **Net Weight**
10 kg

 **Packaging Type**
HDPE Bag carton box

 **Storage Conditions**
In a cool and dry environment, at a maximum temperature of -20°C, with a maximum stacking height of 7 boxes on top of each other.



Turyağ

Turyağ

SPECIAL FOR CHIEFS WHO ARE LOOKING FOR MORE IN TASTE: TURYAĞ® MAESTRO

With Turyağ® Maestro, which converts the health of coconut oil into a great source of flavor with a subtle taste and mastery, the flavors that come out of your hand will be indispensable.



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Turyağ Âlâ

Insatiable for its taste, indispensable for chiefs

It is the only multi-purpose margarine with 90% fat content that can be used in cakes and yeast doughs, sweet and salty cookies, biscuit products due to its flexible and unique structure.



Areas of Use:

Turyağ® ALA is preferred for those who are looking for high performance in all pastry products. It is the only multi-purpose margarine with 90% fat content that can be used in cakes and yeast doughs, sweet and salty cookies, biscuit products due to its flexible and unique structure.

Oil Properties:

- Turyağ® ALA is literally the only margarine with general use and high-fat content (90%).
- In products made with Turyağ® ALA, the negative properties that may be caused by other materials used are minimized, providing ease of use.
- Products made with Turyağ® ALA melt and disperse very easily in the mouth, allowing you to fully feel the taste.
- It prolongs the shelf life by delaying staling with the high-fat content it contains.
- Thanks to its recipe, its integration with the dough is at an excellent level. In this way, it provides products with an extra delicious and attractive appearance.

 **Shelf Life**
6 Months

 **Net Weight**
10 kg

 **Packaging Type**
HDPE Bag carton box

 **Storage Conditions**
In a cool, dry, and odorless environment protected from the sun



Turyağ

T-Özel

Traditional tastes, innovative practices



It is our multi-purpose product with a wide usage area, ideal for all pastries. Thanks to its consistency, flexibility, and high air retention properties, it provides excellent swelling and gives the desired performance and taste in the finished product.

strong
84%
oil
Performance

Areas of Use:

All yeast products, sweet and savory cookies, easter buns and cake types, cake with syrup, riddled egg-shaped sweet pastries, Damascus dessert, Circassian dessert, date and curd dessert, all kinds of biscuits, pastry creams, and mascot types.

Oil Properties:

- Does not contain cholesterol.
- Made from vegetable oils.
- Firm and homogeneous structure.
- Thanks to its consistency and flexible structure, it can also be used safely in summer.

 **Shelf Life**
6 Months

 **Net Weight**
10 kg

 **Packaging Type**
Polyethylene bag, cardboard box

 **Storage Conditions**
By protecting from the sun in a cool, dry, and odorless environment



Turyağ



Turyağ Kruvasan

Aromatic lamination fat for your delicious croissants

Ideal for croissants and Danish varieties. Its elastic structure, durability in dough rolling machines and roller applications, and lamination character allow you to achieve the perfect inner structure.



Areas of Use:

Croissant and Danish varieties.



Oil Properties:

- 84% fat content.
- Does not contain cholesterol.
- Made with vegetable oils.
- Its effective aroma provides the perfect taste in the final product.



Shelf Life

6 Months



Net Weight

10 kg



Packaging Type

Polyethylene bag, cardboard box



Storage Conditions

Sun protection in a cool, dry, and odorless environment



Turyağ Börek

Special formula for the crispest and crunchiest patties



It is an ideal oil, especially for preparing puff pastry and yeast dough varieties prepared by dough folding. It is the assistant of the chiefs due to its elastic structure, being resistant to strong rolling pin impacts, and not allowing the dough to leak oil during the folding process by not being relaxed in hot environments.



Areas of Use:

Types of puff pastry, timbale, bouchees, croissant, rolled pastry, Serpme pastry, corn, and danish



Oil Properties:

- It does not contain cholesterol.
- It is made from vegetable oils.
- It delays staling, prolongs the shelf life of products.
- Thanks to its durability, it is suitable for use in summer months and in hot factories.



Shelf Life

6 Months



Net Weight

10 kg



Packaging Type

Polyethylene bag, cardboard



Storage Conditions

By protecting from the sun in a cool, dry, and odorless environment





Turyağ Lezzet

Butter-like, full-fledged flavors

It is an oil that adds difference and flavor to the product it is used with its unique butter aroma. It is an airless margarine with an ideal water ratio and is processed easily and quickly thanks to its firm structure, thus giving speed to the chefs. Thanks to its aroma, butter supports the taste of the products used, while it ensures that the taste of the product emerges without suppressing the taste. It is ideal for cookies dispersed in the mouth and voluminous pastries.



Areas of Use:

All types of sweet - salty cookies, yeast doughnuts, dry Turkish sweetheats.



Oil Properties:

- Does not contain cholesterol.
- Made from vegetable oils.



Shelf Life

6 Months



Net Weight

10 kg



Packaging Type

Polyethylene bag, cardboard



Storage Conditions

By protecting from the sun in a cool, dry, and odorless environment



Turyağ 1

Bright and delicious



Turyağ 1, which stands out with its superior performance in all pastry products, especially in pastry applications, allows you to produce products that retain their freshness for a long time.

Areas of Use:

All kinds of yeast pastries, various types of patties, and sweet and salty cookies.

Oil Properties:

- Does not contain cholesterol.
- Made from vegetable oils.
- The fat content has been reduced in the formula.
- The fat content in the formula is at least 70%.

Shelf Life

6 Months

Net Weight

10 kg

Packaging Type

Polyethylene bag, cardboard box

Storage Conditions

By protecting from the sun in a cool, dry, and odorless environment





Turyağ Mayalı

Superior performance in leavened (yeast) products

It is a pastry oil that stands out with its superior performance in all yeast products, especially in pastries. Thanks to its smooth structure and proper consistency, it ensures easy kneading of the dough and that the final products are voluminous, shiny, and crispy.



Areas of Use:

Pastries and all kinds of yeast products.



Shelf Life

6 Months



Net Weight

10 kg



Oil Properties:

- Does not contain cholesterol.
- Made from vegetable oils.
- The fat content in the formula is at least 60%.



Packaging Type

Polyethylene bag, cardboard box



Storage Conditions

By protecting from the sun in a cool, dry, and odorless environment



Turyağ

Maestro Crema

The secret recipe of the unforgettable flavors



It's a delicious cream that can be used in any sweet or salty cookie recipe or tartolet dough, especially flour cookies.

Areas of Use:

It can be used in flour cookies, all sweet-salty cookie groups, and tartolet doughs.

Oil Properties:

- The final product used by Turyağ® Maestro Crema melts very easily in the mouth and distributes and allows the flavor to be sensed very well.
- It is easy to digest with the high amount of coconut oil and medium chain fatty acids it contains, it has many beneficial aspects from increasing the level of good cholesterol to fat burning, from heart health to skin and hair health.
- Thanks to its recipe, it gives the cookies extra crispness and makes them staling late.

Shelf Life

12 Months

Net Weight

10 kg

Packaging Type

HDPE Bag, cardboard box

Storage Conditions

In a cool and dry environment, at a maximum temperature of -20°C, with a maximum stacking height of 7 boxes on top of each other.



Turyağ



Turyağ Krema

With its extra white color, it is your biggest helper in making cream

It is a quality oil in the vegetable anhydrous oil class that holds the air quickly from the moment it starts to be whipped and retains its volume for a long time. Suitable for use in the production of all fruit, milk, and chocolate creams, it adds a light and neutral flavor to the cream. In addition to making fresh, crispy cookies that are easily dispersed in the mouth, it does not collapse in the baked product.



Areas of Use:

Tartoleet doughs, Butter cream, biscuit, sweet-salty cookies, bulk types of dry pastry, flour cookies.



Oil Properties:

- Does not contain cholesterol.
- Made from vegetable oils.
- Vegetable anhydrous oil.
- Delays staling, prolongs the shelf life of products.



Shelf Life

12 Months



Net Weight

10 kg



Packaging Type

Polyethylene bag, cardboard box



Storage Conditions

By protecting from the sun in a cool, dry, and odorless environment



Turyağ Gevrek

Salty delicacies that retain their freshness and crispness for a long time



It is especially suitable for use in salty dry cakes, cookies, including strip buns, and products that are desired to have a crispy structure. Thanks to its easy-to-process and airy structure, it allows the dough to retain more air, resulting in a more crispy product. It is an ideal oil for products that are crispy, retain their freshness for a long time, and are easily dispersed in the mouth.



Areas of Use:

Salty dry cakes, strip buns, cookies, and all kinds of crispy delicacies.



Oil Properties:

- Does not contain cholesterol.
- Made from vegetable oils.
- Contains 99.9% fat.



Shelf Life

12 Months



Net Weight

20 kg



Packaging Type

Polyethylene bag, cardboard box



Storage Conditions:

In a cool, dry, and odorless environment protected from the sun





Turyağ Puffya

Delicious tastes consumed hot

It is the new generation oil of all types of pastries that need 100% water-free oil, especially those that are consumed hot, as well as puff pastry, boyoz, and croissant varieties prepared by dough folding. It is resistant to strong rolling pill impacts. It does not leave a greasy taste in the mouth, while it gives the products a shiny, crispy, and fluffy appearance.



Areas of Use:

All products made with puff pastry, boyoz, dry pastry, croissant



Oil Properties:

- It does not contain cholesterol.
- It is made from vegetable oils.
- Vegetable anhydrous oil.
- It is firm and homogeneous.
- The finished products remain fresh for 2-3 days, provided that they are stored in suitable conditions.



Shelf Life

12 Months



Net Weight

10 kg



Packaging Type

Polyethylene bag, cardboard box



Storage Conditions

By protecting from the sun in a cool, dry, and odorless environment



Turyağ

Maestro Pare

Delicious tastes consumed hot



With its taste, flexible consistency, and performance, it is a superior feature, water-free, 100% vegetable oil pastry product developed for dry pastry, patty varieties, and puff pastry applications that are consumed hot.

Areas of Use:

It is an ideal oil for all varieties and pastry applications made by dough folding, especially for dry pastry.

Oil Properties:

- It provides high performance and the highest level of rising in the baked and fluffed doughs.
- The final products retain their freshness and appearance for a long time without collapsing on the shelf.
- Provides easy integration with the dough.
- It makes the dough durable with its flexible structure.
- It is an ideal oil for varieties made by dough folding, the dough takes shape easily.

Shelf Life

12 Months

Net Weight

10 kg

Packaging Type

Polyethylene bag, cardboard box

Storage Conditions

By protecting from the sun in a cool, dry, and odorless environment



Turyağ

Turyağ



NTY

Legendary Oil is the Choice of Legendary Pastry Chiefs!

Show your difference with NTY, the unchanging
choice of chiefs for 40 years for unique tastes!
For delicious donuts that retain their freshness and crispness
for a long time, use NTY with its unchanged quality!



NTY

For the freshest, crispiest patties



It is a water-free oil that can be used for multiple purposes, which allows you to obtain products that can remain crispy and fresh for a long time thanks to its unchanged quality and unique taste. In addition to bakeries, it is also suitable for use in small biscuit workshops.



Areas of Use:

Plain patty, Serpme patty, rolled patty, cut patty, yeast products, flour cookies are ideal usage areas.



Oil Properties:

- It does not contain cholesterol.
- It is made from vegetable oils.
- Vegetable anhydrous oil.



Shelf Life:

12 Months



Net Weight

20 kg



Packaging Type

Polyethylene bag, cardboard



Storage Conditions

By protecting from the sun in a cool, dry, and odorless environment





STY

For crispy patties, dry pastries and boyoz

It is a high-quality oil that reflects the classic Turkish taste, is highly efficient since it removes excess water, and has become the favorite of many chiefs. It is used by scraping on the dough together with flour, egg, and water. Thanks to its firm structure and superior performance, it is also used as the main material of decorative sculptures, which are often included especially in buffet decorations.

Areas of Use:

Dry pastry, rolled patty, savory bun, patty, types of cut patty, pastry.

Oil Properties:

- Does not contain cholesterol.
- Made from vegetable oils.
- Thanks to its durability, it is suitable for use in summer and in hot factories.
- Vegetable anhydrous oil.

Shelf Life

12 Months

Net Weight

20 kg

Packaging Type

Polyethylene bag, cardboard box

Storage Conditions

By protecting from the sun in a cool, dry, and odorless environment



T-2

For delicious patties



It is a type of oil in the anhydrous oil class that is suitable for use in small biscuit workshops as well as bakeries and allows you to obtain products that can maintain their freshness and crispness for a long time.



Areas of Use:

Cakes, sweet - salty cookies, yeast products, and a variety of patties.



Oil Properties:

- Does not contain cholesterol.
- Made from vegetable oils.
- Firm and homogeneous structure.
- Vegetable anhydrous oil.



Shelf Life

12 Months



Net Weight

20 kg



Packaging Type

Polyethylene bag, cardboard



Storage Conditions

By protecting from the sun in a cool, dry, and odorless environment





T-3

Ideal dehydrated oil for the best snacks

T-3, which can be comfortably used in many areas from small biscuit workshops to manufacturers creating local tastes, is a product in the anhydrous oil category that allows obtaining products that retain their crunchiness and freshness for a long time.



Areas of Use:

Sweet - salty dry pastry and flour cookies, rolled patty, cutt patty, plain patty, Turkish fairy floss, and biscuit types produced in small biscuit workshops.



Oil Properties:

- Does not contain cholesterol.
- Made from vegetable oils.
- Firm and homogeneous structure.
- Vegetable anhydrous oil.



Shelf Life

12 Months



Net Weight

20 kg



Packaging Type

Polyethylene bag, cardboard box



Storage Conditions

By protecting from the sun in a cool, dry, and odorless environment



UFA Klasik

The secret of delicious patties



It is a kind of vegetable solid oil used in the production of patties and bakery products, which adds flavor to the products.



Areas of Use:

All varieties of patties and baked goods.



Oil Properties:

- Does not contain cholesterol.
- Made from vegetable oils.
- Vegetable anhydrous oil.



Shelf Life

12 Months



Net Weight

16,38 kg



Packaging Type

Square lacquered printed tinplate



Storage Conditions

By protecting from the sun in a cool, dry, and odorless environment





UFA Baklava

Light and delicious with its exquisite aroma and golden yellow sheen

This oil, which has the unique flavor and smell of plain oil, adds a delicious taste to the desserts it is used for, thanks to an appetizing shine and butter aroma, while it does not leave a taste of oil in the mouth.

Areas of Use:

All kinds of baklava with walnuts, peanuts, nightingale's nest, saray dessert, cream and pistachio filled pastry, shredded phyllo dough and wheat dessert, kunafah, feta cheese filled pastry, flour cookies, pastry rings.

Oil Properties:

- Does not contain cholesterol.
- Made from vegetable oils.
- Vegetable anhydrous oil.

Shelf Life

12 Months

Net Weight

16,38 kg

Packaging Type

Lacquered printed tinplate

Storage Conditions

By protecting from the sun in a cool, dry, and odorless environment



UFA Baklava Unflavored

Light formula with exquisite flavor and golden yellow luster



It is a kind of vegetable oil that does not leave a taste of oil on the palate that chefs who want to achieve a lighter taste can use alone or by mixing it with plain oil if desired. When used together with Ufa Baklava, it also gives a unique aroma and excellent results.

Areas of Use:

All kinds of sherbet desserts, feta cheese filled pastry, rolled pastry, plain patty, flour cookies, pastry rings.

Oil Properties:

- Does not contain cholesterol.
- Made from vegetable oils.
- Vegetable anhydrous oil.

Shelf Life

12 Months

Net Weight

16,38 kg

Packaging Type

Lacquered printed tinplate

Storage Conditions

By protecting from the sun in a cool, dry, and odorless environment





Maestro Gusto Frying Oil

An oil with superior properties for superior flavors

Developed for professionals; it is produced in liquid form with a non-freezing formula. It is a superior oil that is perfectly resistant to high temperatures and prevents undesired formations during frying, and does not cause smoke, foaming, and odor problems.

Areas of Use:

It is used for all kinds of fryings, such as potatoes, nuggets, vegetables, and meatballs. Suitable for all frying methods such as deep fryer, frying pan, sahara, etc.

Oil Properties:

- According to the reference products based on the liquid oils it contains. It contains 60% less saturated fat according to the reference products.*
- It does not darkens by maintaining its original color for a long time.
- Gives extra flavor to fried products.
- Reaches the frying temperature 20% faster.
- It does not leave residues and particles in the fryer.
- Provides 20% more frying thanks to the long frying life.

*According to standard palm olein frying oil.

 **Shelf Life**
12 Months

 **Net Weight**
18 L (16,38 kg)

 **Packaging Type**
18 L Square Tin

 **Storage Temperature**
14°C

20%
more product
frying!



Turyağ

Maestro Gusto Oil For Frying Dough

The key point of delicious fryings



Developed for professionals; it is produced in liquid form with a non-freezing formula. It is a superior oil that is perfectly resistant to high temperatures and prevents undesired formations during frying, and does not cause smoke, foaming, and odor problems.

Areas of Use:

It is especially used in dough frying such as lokma (doughnut), syrup-soaked pastry, roll. Suitable for all frying methods such as deep fryer, frying pan, sahara.

Oil Properties:

- According to the liquid oils it contains, it contains 60% less saturated fat than the reference products.*
- Provides 20% more frying thanks to the long frying life.
- It does not darkens by maintaining its original color for a long time.
- Gives extra flavor to fried products.
- Reaches the frying temperature 20% faster.
- It does not leave residues and particles in the fryer.

 **Shelf Life**
12 Months

 **Net Weight**
18 L (16,38 kg)

 **Packaging Type**
18 L Square Tin

 **Storage Temperature**
14°C

20%
more product
frying!

*According to standard palm olein frying oil.



Turyağ

LESS FAT MORE FLAVOR WITH MAESTRO GUSTO

Turyağ

The new generation oil of fries, Turyağ® Maestro Gusto is **revolutionizing** kitchens. While turning dishes into **healthy feasts**, makes the life of chefs easier with its **long service life** and functional benefits.



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Maestro Gusto Seafood Frying Oil

Adds unique flavor to seafood



Developed for professionals; it is produced in liquid form with a non-freezing formula. It is a superior oil that is perfectly resistant to high temperatures and prevents undesired formations during frying, and does not cause smoke, foaming, and odor problems. It traps odors that may have a negative effect on the fried product and provides a delicious presentation.

Areas of Use:

It is used in frying seafood such as fish, shrimp, squid and adds extra flavor to the products. Deep frying or pan-type frying can be done.

Oil Properties:

- According to the reference products based on the liquid oils it contains. It contains 60% less saturated fat according to the reference products*
- Provides 20% more frying thanks to the long frying life.
- Keeping its original color for a long time and does not darken.
- Gives extra flavor to fried products.
- Reaches the frying temperature 20% faster.
- It does not leave residues and particles in the fryer or pan.

 **Shelf Life**
12 Months

 **Net Weight**
18 L (16,38 kg)

 **Packaging Type**
18 L Square Tin

 **Storage Temperature**
14°C

20%
more product
frying!

*According to standard palm olein frying oil.





Turyağ Deep Fryer

Light fries with a full consistency

Thanks to the new formula of the fryer, you can reduce your expenses by increasing the number of uses of the same oil with extended service life, and you can offer your customers full-consistency tastes due to the crispness of your fries.

Areas of Use:

Seafood fries such as fish and squid, patty fries such as rolled and cheese filled patty, types of french fries, snack fries such as croquettes, onion rings, sausages and nuggets.

Oil Properties:

- Does not contain cholesterol.
- Made from vegetable oils.
- Vegetable anhydrous oil.

Shelf Life

12 Months

Net Weight

16,38 kg

Packaging Type

Round lacquered printed tinplate
10 kg or 20 kg in a box in a bag (BIB)

Storage Conditions

By protecting from the sun in a cool, dry, and odorless environment

Environmental Characteristics

Collect used frying oils separately from other waste oils in a clean and closed container. Do not pour used frying oils into sewers, soil, sea and similar environments in order to protect the environment. Be careful to give these oils to the frying oil collectors.



UFA Yemeklik (for cooking)

Butter enhances flavor with its taste



It is a 100% vegetable anhydrous oil that can be used in the preparation of all hot dishes to add flavor and shine to the taste.



Areas of Use:

All kinds of hot dishes.



Shelf Life

12 Months



Net Weight

16.38 kg



Oil Properties:

- Does not contain cholesterol.
- Made from vegetable oils.
- Vegetable anhydrous oil.



Packaging Type

Square lacquered printed tinplate



Storage Conditions

By protecting from the sun in a cool, dry, and odorless environment



From the Oil of Turkey Beneficial Address

What is Turyagliyiz.biz?

Turyagliyiz.biz is an entertaining, informative, and rewarding opportunity portal specially prepared for our **Turyağ** Family member businesses.

PAs you achieve your goals with the **Turyağ** products you purchase within the framework of the campaigns published on the portal, you earn **TL checks**, and you gain new information with the videos you watch and the questions you answer.

Please don't forget to follow the campaigns and opportunities to earn **TL checks** from the products you buy.



How Do I Become a Member?

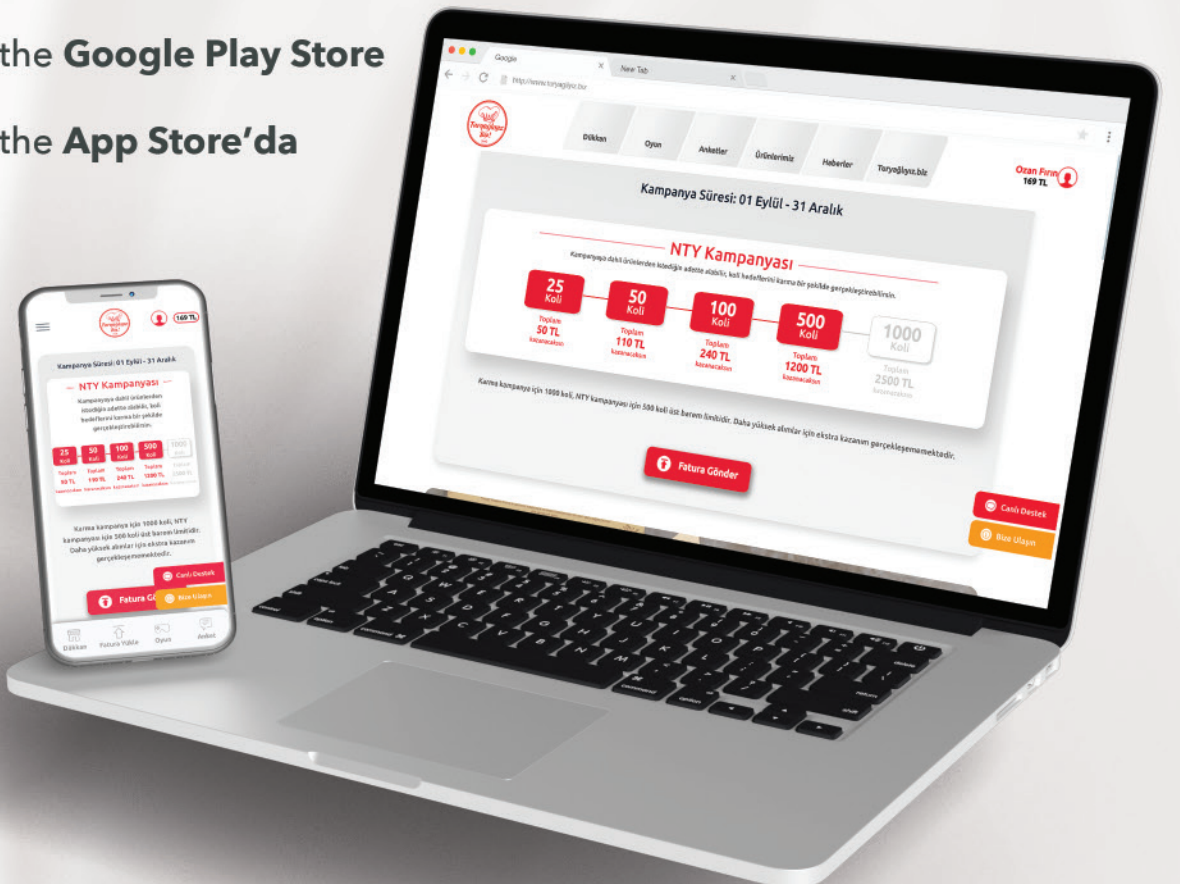
After logging into the portal at **www.turyagliyiz.biz**, you can become a member by filling out the required information on the **sign up** page, and start using the application by logging in with your **phone number** and **the password you set**.



Download on the **Google Play Store**



Download on the **App Store'da**



Turyağ Leziz

Margarine, which adds flavor to foods with its ease of use



it is a multi-purpose margarine that can be used in all types of foods, which provides ease of use because it is in 2.5 kg packages, and adds flavor to products thanks to the butter flavor in it.



Areas of Use:

It can be used in all dishes.
It is especially preferred for rice and pasta.



Oil Properties:

- Block margarine.
- Butter flavored.
- Made from vegetable oils.
- Does not contain cholesterol.



Shelf Life

6 Months



Net Weight

4 x 2,5 kg



Packaging Type

Polyethylene bag, cardboard



Storage Conditions

By protecting from the sun in a cool, dry, and odorless environment





Turyağ Corn Oil

It brings the taste of the final product to the fore

Resistant to high temperatures, it is a vegetable oil type that you can choose for both hot and cold food types and frying, which highlights the taste of the final product with its neutral taste and distinctive smell.

Areas of Use:

All kinds of hot and cold foods, fries, and raw meatball preparation.

Environmental Characteristics:

Collect used frying oils separately from other waste oils in a clean and closed container. Do not pour used frying oils into sewers, soil, sea, and similar environments in order to protect the environment. Be careful to give these oils to the frying oil collectors.

Shelf Life

24 Months

Net Weight

16,38 kg

Packaging Type

Square lacquered printed tinplate

Storage Conditions

By protecting from the sun in a cool, dry, and odorless environment



Turyağ

Turkish Sunflower Oil

For delicious dishes and roasts



It is a kind of vegetable oil that is resistant to high temperatures and can be used for all hot and cold dishes. It can be used easily both in frying pan dishes and in frying, as it prevents the product from sticking to the pan and does not foam during frying.



Areas of Use:

All kinds of hot and cold dishes, pan dishes, sweet and savory types of frying.



Environmental Characteristics:

Collect used frying oils separately from other waste oils in a clean and closed container. Do not pour used frying oils into sewers, soil, sea, and similar environments in order to protect the environment. Be careful to give these oils to the frying oil collectors.



Shelf Life

24 Months



Net Weight

16,38 kg



Packaging Type

Square lacquered printed tinplate



Storage Conditions

By protecting from the sun in a cool, dry, and odorless environment





Cargill Tarım ve Gıda Sanayi Ticaret A.Ş.

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